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Amana®

Electric Convection Range
Use and Care Manual

Model: ARTC7600

To the Installer: Leave this manual and other literature with the consumer for future use.

To the Consumer: Keep this manual for future reference.

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Model Identification

Please read this Use and Care Manual thoroughly. This manual provides proper maintenance information.

Complete the enclosed registration card and promptly return card. If registration card is missing, call Consumer Affairs Department at 1-800-843-0304. If outside the U.S.A. call 1-319-622-5511.

When contacting Amana, provide product information. Product information is located on the appliance nameplate. The nameplate is on the lower oven frame. It can be seen by opening the storage drawer. Record the following information:

Model Number: _____
Serial Number: _____
Manufacturing Number: _____
Date of Purchase: _____
Name and Address of Dealer: _____

Keep a copy of sales receipt for future reference or in case warranty service is required.

To locate an authorized servicer, call **1-800-NATLSVC (1-800-628-5782)**. If outside U.S.A. call 1-319-622-5511. Warranty service must be performed by an authorized servicer. Amana also recommends contacting an authorized servicer if service is required after the warranty expires.

Amana offers a complete line of appliances...freezers, gas and electric ranges, refrigerators, wall ovens, cooktops, microwave ovens, dishwashers, washers and dryers. Amana also manufactures a complete selection of high efficiency gas furnaces plus both central and room air conditioners. When buying one of these products, choose Amana for quality.

Enjoy this new Amana convection range.

Recognize this symbol as a safety precaution.

To reduce the risk of the appliance tipping, it must be secured by properly installed anti-tip bracket(s). To make sure bracket(s) have been installed properly, remove the storage drawer and look under the range with a flashlight. Bracket(s) must be engaged in the rear corner of the range.

⚠WARNING

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT

- INSTALL ANTI-TIP BRACKET(S) PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠WARNING

To avoid the possibility of electrical shock: disconnect the power supply before servicing this unit.

To avoid personal injury, do not sit, stand or lean on the oven door or oven drawer.

For your safety, do not obstruct the flow of ventilation air to the range.

This appliance contains or produces a chemical or chemicals which can cause death or serious illness and which are known to the state of California to cause cancer, birth defects, or other reproductive harm. To reduce the risk from substances generated during self-cleaning make sure this appliance is installed, operated, and maintained according to the instructions in this book and the installation instructions.

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Important Safety Instructions

⚠WARNING

General

1. The range must be installed and properly grounded by an authorized installer.
2. Never use the range for warming or heating the room.
3. Do not store items on the rangetop. Items stored on the rangetop can become hot and melt.
4. Wear proper apparel. Loose fitting or hanging garments should never be worn while using the range.
5. Do not repair or replace any part of the range yourself unless it is recommended in this manual.
6. Gasoline, or other flammable vapors or liquids and combustible materials should not be stored near the range. They may ignite causing a fire.
7. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let a potholder touch an element. Do not use a towel or a bulky cloth as a potholder.
8. Do not leave children unattended in an area where the range is in use.
9. Never sit, stand, or lean on any part of the range.

Surface Cooking

1. Use the proper pan size. Select utensils with flat bottoms large enough to cover the element. Undersized utensils will expose the element to direct contact with clothing.
2. To reduce the risk of burns, ignition of flammable materials or spillage due to unintentional contact with the utensil, handles must be turned inward and must not extend over adjacent surface elements.
3. Do not touch areas near surface elements during or immediately after use. These areas can become hot enough to cause burns.

⚠WARNING

4. Do not store items of interest to children above the range. Children climbing on the range to reach the items may become seriously injured.
5. Only certain types of glass, ceramic, earthenware, or other glazed utensils are suitable for rangetop use. Unsuitable utensils may break due to the sudden temperature change.
6. Never leave surface elements unattended at high heat settings. Boilovers can cause smoking and may ignite.
7. Clean the rangetop with caution. To avoid steam burns, do not use a wet sponge or cloth to wipe up spills on a hot cooking area. Cleaning fluids applied to a hot surface can produce noxious fumes.
8. Do not place aluminum foil or foods packaged in aluminum foil directly on the element.
9. Avoid unstable pans that are easily tipped. Handles should not be loose or twist and should remain cool. If a utensil handle twists or becomes hot during cooking the pan should not be used.
10. Do not cook on a broken rangetop. If rangetop should break, cleaning solutions and spillovers may penetrate the broken rangetop and create a risk of electric shock. Contact an authorized service person immediately.

Oven

1. Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.
2. Do not heat unopened food containers in the oven. Build up of pressure may cause a container to burst and result in an injury.
3. Keep the oven vent ducts unobstructed.
4. Place oven racks in desired location while the oven is cool. If a rack must be moved while the oven is hot, use a dry potholder.

⚠WARNING

5. Do not use aluminum foil to line the oven bottom. Aluminum foil can cause a fire and will adversely affect baking results.
6. Do not touch the interior surfaces of the oven during or immediately after use. Do not let clothing or other flammable materials contact the bake or broil elements. Although these surfaces may be dark in color they can still be hot enough to burn.
7. Other areas of the oven can become hot enough to cause burns, such as vent openings, rangetop, window, oven door and oven racks.
8. Do not use the oven cavity for storage space.
9. Never use strong abrasives, gritty cleaners, oven liners, commercial oven cleaners or steel wool to clean any part of the range or the oven interior. Clean only parts listed in this manual.
10. Do not drape towels or other materials on the oven door handle. These items may contact a element or become too hot and ignite.
11. Do not use aluminum foil to cover the broiler grid. The foil can trap grease on top of the grid causing it to ignite.
12. Do not attempt to clean the oven door gasket located on the inside of the oven door. Cleaning the gasket may cause damage. This gasket is required to seal the oven.

⚠WARNING

Due to the nature of cooking, fires can occur as a result of overcooking or excessive grease. Although a fire is unlikely, if one occurs, proceed as follows:

Surface Element Fires

1. Do not turn on the vent hood. The fan can spread the flames.
2. If it is safe to do so, turn the surface element to "OFF".
3. Smother the fire with a non-flammable lid or use a Class "ABC" or "BC" fire extinguisher. Do not use water on grease fires.

Oven Fires

1. Do not open the oven door.
2. Turn all controls to "OFF".
3. As an added precaution turn off the electricity at the main circuit breaker or fuse box.
4. Allow the food or grease to burn itself out in the oven.

If smoke or fire persist call your local fire department!

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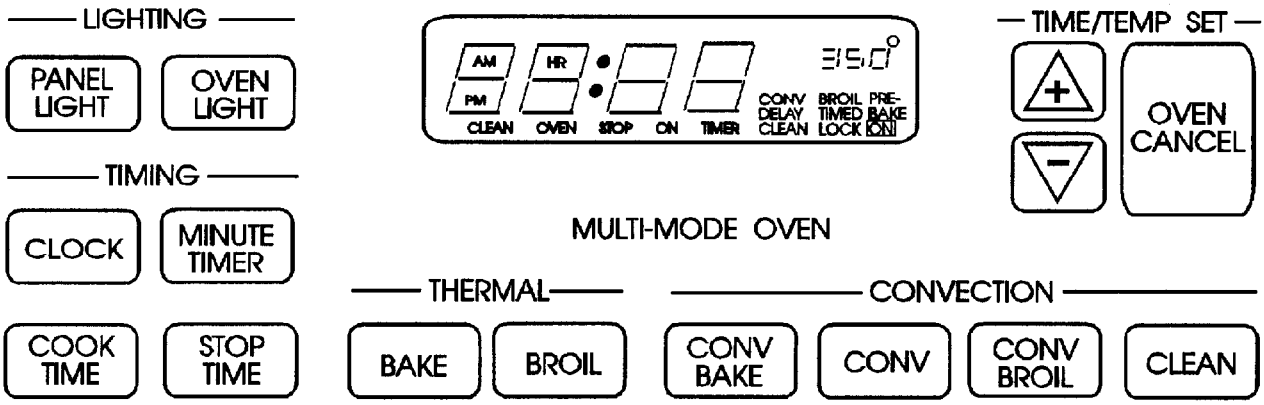
Electronic Oven Control



Electronic Oven Control Options

PANEL LIGHT - Used to turn on light in range control panel.

OVEN LIGHT - Used to turn on light inside oven.

CLOCK - Used to set time of day

MINUTE TIMER - Used to time any kitchen function or cancel timer.

COOK TIME - Used to set timed baking.

STOP TIME - Used to set delayed bake and self-clean.

BAKE - Used to select bake.

BROIL - Used to select broil.

CONV BAKE - Used to select convection bake.

CONV - Used to select convection.

CONV BROIL - Used to select convection broil.

CLEAN - Used to select self-clean cycle.

or - Used to set temperature or time.

OVEN CANCEL- Cancels any cooking or cleaning function.

Special Oven Control Functions

Preheat Signal - After setting the oven to bake and selecting a temperature, the oven will preheat. When the oven reaches the set temperature, a 1 second signal will sound.

End of Cycle Signal - When a timed cooking cycle is complete, three long signals will sound. The end of cycle signal will continue to sound until OVEN CANCEL is touched.
If the minute timer end of cycle signal is sounding touch MINUTE TIMER.

Child Lockout - This is a safety feature that can be used to prevent children from accidentally programing the oven. It disables the electronic oven control.
Touch and hold BAKE and COOK TIME for 10 seconds. OFF will display where the temperature normally appears.
To reactivate the control, touch and hold BAKE and COOK TIME for 10 seconds. Child lockout feature must be reset after a power failure.

12 Hour Automatic Cancel - This is a safety feature that prevents the oven from continuing to operate if it has been left on for over 12 hours. If a cooking function continues longer than 12 hours without any options on the oven control being touched, this feature turns the oven off. Any time an option is touched, the 12 hour automatic cancel is reset.

Read the safety instructions on pages 3-5 before using the quick reference instructions.
For unanswered questions refer to the detailed sections of this manual.

Setting the Clock

1. Touch CLOCK.
2. Touch ▲+ or ▽- until the correct time of day AM or PM appears in the display.

Setting the Minute Timer

1. Touch MINUTE TIMER.
2. Touch ▲+ until the desired amount of time appears in display. The timer can be set from 1 second to 11 hours and 50 minutes.

NOTICE

When canceling the minute timer do not touch OVEN CANCEL. Touching OVEN CANCEL will cancel the cooking function.

Canceling the Minute Timer

Touch MINUTE TIMER for 5 seconds.

Bake, Convection Bake, Convection, Broil or Convection Broil

1. Touch the desired function. (ex. BAKE)
2. Touch ▲+ or ▽- until the desired temperature is displayed or HI for broil and convection broil.
3. The oven will begin heating within 5 seconds.

Canceling Bake, Convection Bake, Convection, Broil or Convection Broil

Touch OVEN CANCEL.

Self-Cleaning

1. Remove oven racks and all utensils from oven.
2. Touch CLEAN.
3. Touch ▲+ or ▽- until the desired cleaning time is displayed. Clean can be set from 2 to 4 hours.
4. The oven door will automatically lock and cleaning cycle will begin within 5 seconds.

NOTICE

Smoke and odor are normal when using the oven the first few times. To eliminate the subsequent smoking and odor, set the oven to bake at 350° for approximately 2 hours. Any discoloration or residue collected around the vent area can be cleaned with a nonabrasive cleaner such as Soft Scrub® and a dampened cloth.

Canceling Self-Cleaning Cycle

1. Touch OVEN CANCEL.
2. When the oven has cooled to a safe temperature, the door will automatically unlock and can be opened.

Choosing Cooking Utensils

Cooking Utensils

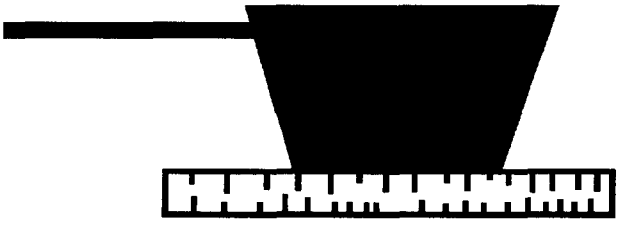
1. Use the proper pan size. Do not use a pan that has a bottom smaller than the element. Do not use a pan that overhangs the element by more than 1".
2. Select utensils without broken or loose handles. The handle should not be heavy enough to tilt the pan.
3. For the best cooking results select a utensil made of a medium gauge metal such as stainless steel.
4. Select utensils with flat bottoms.

⚠CAUTION

Using cast iron cookware is not recommended. Cast iron retains heat and may result in cooktop damage.

Determining If a Pan Has a Flat Bottom

1. Rotate a ruler along the bottom of the pan. If the pan is not flat there will be gaps between the bottom of the pan and the edge of the ruler.
2. A small groove or mark on a pan will not effect cooking times. However; if a pan has a gap, formed rings or an uneven bottom, it will not cook efficiently and in some cases may not boil water.



Cooking Utensil Specifications

Type	Response To Temperature Changes	Recommended Usage
Aluminum	Heats and Cools Quickly	Frying, Braising, Roasting, May Leave Metal Markings On Rangetop
Cast Iron	Heats and Cools Slowly	Not Recommended, Retains Excessive Heat and May Damage Rangetop
Copper, Tin Lined	Heats and Cools Quickly	Gourmet Cooking, Wine Sauces, Egg Dishes
Enamelware	Response Depends on Base Metal	Not Recommended, Imperfections In Enamel May Scratch Rangetop
Glass Ceramic	Heats and Cools Slowly	Not Recommended, Heats Too Slowly, Imperfections In Glass May Scratch Rangetop
Stainless Steel	Heats and Cools at Moderate Rate	Soups, Sauces, Vegetables, General Cooking

Operating the Single Radiant Surface Elements

Push in and turn the single element control knob to the desired setting. The element will cycle on and off to maintain the desired heat setting.

When Finished

Turn all controls to "OFF".

Operating the Dual Radiant Surface Element

The double lines between settings on the dual element control knob indicate both the inner and outer elements are being used. The single lines indicate that the inner element is being used.
To operate both the inner and outer element, push in and turn the control knob to the double line settings. To operate only the inner element, push in and turn the control knob to the single line settings.
The element will cycle on and off to maintain the desired heat setting.

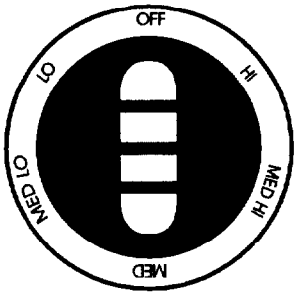
When Finished

Turn control to "OFF".

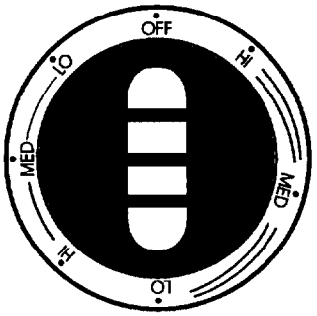
Hot Indicator Lights

The range has four hot indicator lights one located above each control knob. The hot indicator lights will glow red when the corresponding element is turned on. The light will remain on until the surface element has cooled to a safe temperature.

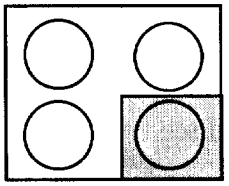
Single Radiant Surface Element Control Knob



Dual Radiant Surface Element Control Knob



Right Front Surface Element Hot Indicator



Cooktop Settings

Cooking Guide
LO should be used for food that is prepared at less than boiling temperatures or to simmer.
MED LO can be used to maintain boiling in moderate amounts of liquid.
MED should be used to maintain boiling of larger amounts of food, low temperature frying and to maintain correct pressure in a pressure cooker.
MED HI can be used to fry meat and poultry or to maintain deep-fat frying temperatures.
HI should be used to bring food to boiling temperatures. When the food is boiling the temperature should be reduced to MED LO or MED.

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Convection Oven Operations

Convection Bake

The upper element, lower element, and fan operate during convection bake. See colored elements on right. Convection bake should be used for cooking casseroles and roasting meats. The oven should be preheated for best results when using convection bake. Pans do not need to be staggered. Cooks approximately 25% quicker than bake.

Convection

The rear element and fan operate during convection. See colored element on right. Convection should be used for cooking pastries, souffles, yeast bread, cakes and cookies. The oven should be preheated for best results when using convection. Pans do not need to be staggered. Cooks approximately 25% quicker than bake.

Convection Broil

The top element, and fan operate when using convection broil. See colored elements on right. Convection broil can be used to cook foods that are normally broiled. The oven does not require preheating when using convection broil. Food does not need to be turned during cooking. Cooks approximately 25% quicker than broil.

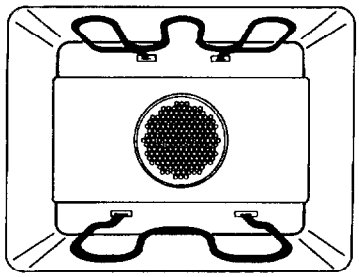
Bake

The top and bottom elements operate during bake. See colored elements on right. Bake can be used to cook foods which are normally baked. The oven must be preheated. Pans must be staggered for even browning.

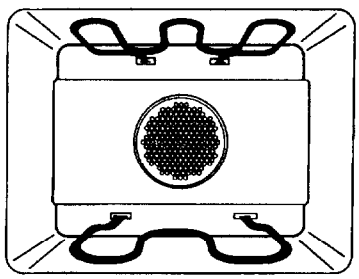
Broil

The top element operates during broil. See colored elements on right. Broil can be used to cook foods which are normally broiled. Preheating is not required when using broil. All foods should be turned at least once except fish, which does not need to be turned.

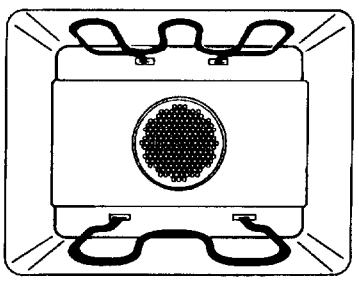
Convection Bake



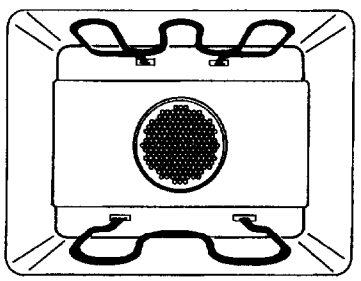
Convection



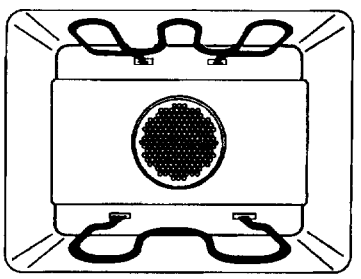
Convection Broil



Bake



Broil



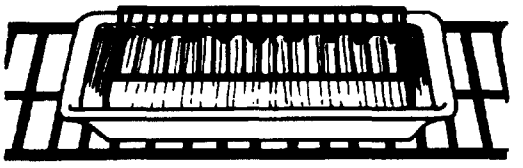
Oven Racks

The oven has five rack positions and three oven racks. This design allows the racks to be placed in the oven an equal distance apart.

Convection Broiling Rack

The oven includes a special broiling rack. This rack should be placed on top of the broiler pan and grid (see right). This allows air to circulate around the food and cook evenly without turning. If the convection broiling rack is not used, foods must be turned at least once during cooking.

Convection Broiling Rack



Oven Tips

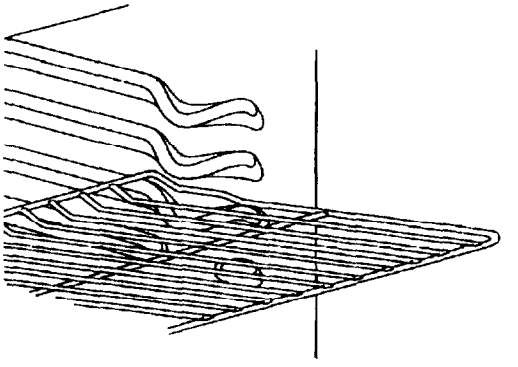
Oven Rack Placement

Oven racks should be positioned before the oven is turned on.

1. Pull rack forward to the stop position.
2. Raise the front edge and pull it out of the oven.
3. Place rack in desired location.

Note: The curved edge of the rack must be facing up and toward the rear of the oven.

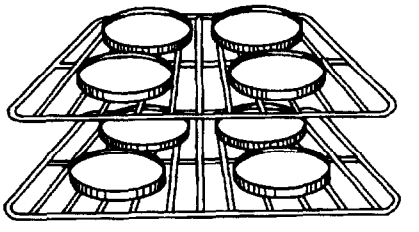
Oven Rack



Convection Pan Placement

Baking pans and cookie sheets should not touch the side or rear walls of the oven. If pans are placed on different racks, they can be placed directly over each other. Convection cooking circulates air around the oven providing even browning on all rack positions. When using convection, the oven can be loaded on all racks with excellent cooking results.

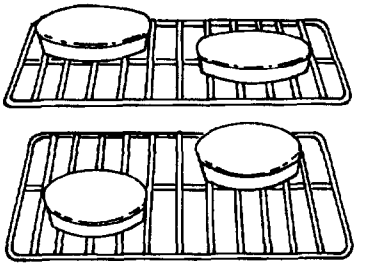
Convection Pan Placement



Conventional Pan Placement

Baking pans and cookie sheets should not touch the side or rear walls of the oven. If baking pans are placed on different racks, they should be staggered so that one is not located directly under another. This will prevent uneven browning of foods.

Conventional Pan Placement



NOTICE

Smoking and odor is normal when using the oven the first few times. To eliminate subsequent smoking and odor, set the oven to bake at 350° for approximately 2 hours. Any discoloration or residue collected around the vent area can be cleaned with a nonabrasive cleaner such as Soft Scrub® and a dampened cloth.

Bake and Convection Bake

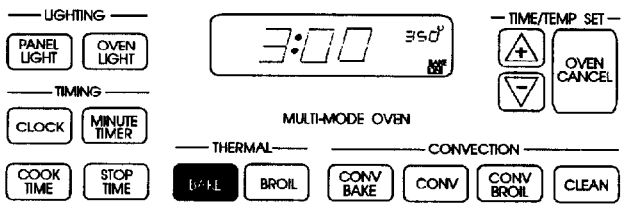
1. Touch BAKE or CONV BAKE. 350° will appear in display.
2. Touch ⊕ or ⊖ until the desired temperature appears in the display. Temperature can be set from 170°F to 550°F.

Oven will begin heating in approximately 5 seconds. PRE-BAKE OR CONV PRE-BAKE will light in the display. Preheat 10 minutes or until the preheat signal is heard and PRE disappears from the display before placing food inside. The temperature display will increase in 5°F increments starting at 170°F until reaching the set temperature.

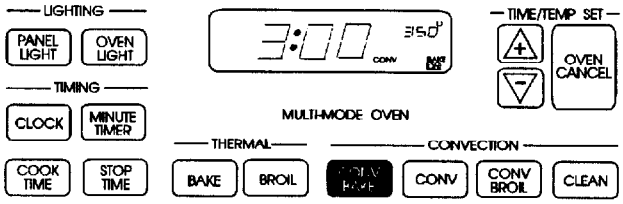
When Finished

Touch OVEN CANCEL.

Bake



Convection Bake



Automatic Bake or Convection Bake

1. Place food in the oven.
2. Touch COOK TIME.
3. Touch ⊕ or ⊖ until the desired cooking time appears in the display. The time can be set up to 11 hours and 50 minutes.
4. Touch STOP TIME.
5. Touch ⊕ or ⊖ until the desired stop time appears in the display.
6. Touch BAKE or CONV BAKE. 350° will appear in display.
7. Touch ⊕ or ⊖ until the desired temperature appears in the display. Temperature can be set from 170°F to 550°F.

DELAY, TIMED, BAKE or CONV BAKE will light in the display. The oven wil begin to bake at the preset time and ON will light in the display. When the cooking time has elapsed, an end of cycle signal will sound three times and the oven will automatically turn off. The end of cycle signal will continue to sound every 7 seconds until OVEN CANCEL is touched.

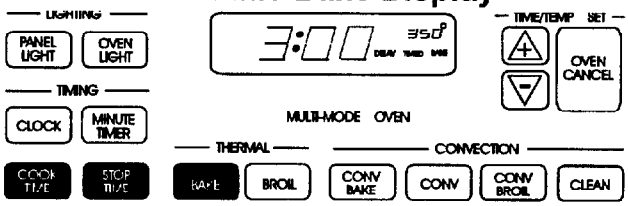
When Finished

Touch OVEN CANCEL.

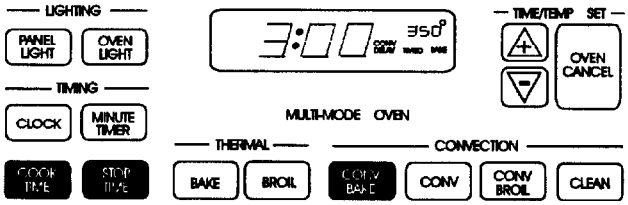
To Cancel Remaining Cooking Time

Touch OVEN CANCEL.

Automatic Bake Display



Automatic Convection Bake Display



⚠CAUTION

To reduce the risk of food poisoning due to bacterial growth and production of toxins, never hold meat, milk, fish or eggs for more than 2 hours before cooking.

NOTICE

Food should be removed from the oven when the cooking time has elapsed. Food left in the oven may overcook.

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Bake and Convection Bake Charts

Time and temperature will vary with meat temperature and size and type of utensil being used. Follow these charts only as a guide for time and temperature.

Poultry Bake Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	375°	1-1/2 to 1-3/4
Whole Chicken (Over 5 lbs)	375°	1-3/4 to 2
Turkey (6 lbs to 8 lbs)	325°	3-1/2 to 4
Turkey (8 lbs to 12 lbs)	325°	4 to 4-1/2
Turkey (12 lbs to 16 lbs)	325°	5-1/2
Turkey (16 lbs to 20 lbs)	325°	5-1/2 to 7
Turkey (20 lbs to 22 lbs)	325°	7 to 8-1/2
Duck (3 lbs to 5 lbs)	325°	1-1/2 to 2
Goose (6 lbs to 8 lbs)	325°	3 to 3-1/2

Poultry Convection Bake Chart

Food	Oven Temp. Degrees F.	Hours
Whole Chicken (4 lbs to 5 lbs)	325°	1-1/2 to 2
Whole Chicken (Over 5 lbs)	325°	2 to 2-1/2
Turkey (6 lbs to 8 lbs)	275°	3 to 3-1/2
Turkey (8 lbs to 12 lbs)	275°	3-1/2 to 4-1/2
Turkey (12 lbs to 16 lbs)	275°	4-1/2 to 5-1/2
Turkey (16 lbs to 20 lbs)	275°	5 to 7
Turkey (20 lbs to 22 lbs)	275°	7 to 8
Duck (3 lbs to 5 lbs)	275°	1 to 1-1/2
Goose (6 lbs to 8 lbs)	275°	2-1/2 to 3-1/2

Beef and Pork Bake Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	325°	20-25
Beef Roast (Medium)	325°	26-30
Beef Roast (Well)	325°	33-35
Rolled Roast (Rare)	325°	32-36
Rolled Roast (Medium)	325°	36-40
Rolled Roast (Well)	325°	43-45
Fresh Whole Ham	325°	22-28
Pork Loin	325°	35-40
Pork Shoulder, Butt	325°	40-45
Pork Picnic Shoulder	325°	35-40
Mild Cured Ham Picnic, Shoulder	350°	30-35

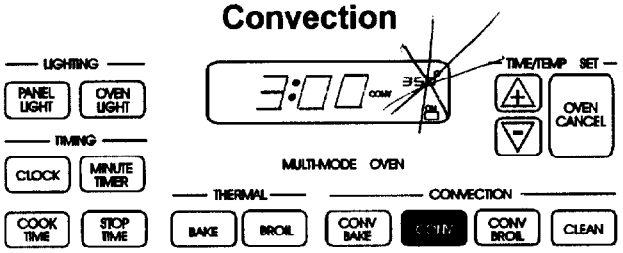
Beef and Pork Convection Bake Chart

Food	Oven Temp. Degrees F.	Minutes Per Pound
Beef Roast (Rare)	275°	15-20
Beef Roast (Medium)	275°	25-30
Beef Roast (Well)	275°	30-35
Rolled Roast (Rare)	275°	20-25
Rolled Roast (Medium)	275°	25-35
Rolled Roast (Well)	275°	35-45
Fresh Whole Ham	275°	20-25
Pork Loin	275°	30-35
Pork Shoulder, Butt	275°	35-40
Pork Picnic Shoulder	275°	30-35
Mild Cured Ham Picnic, Shoulder	275°	20-35

Convection

1. Touch CONV. 350° will appear in display.
2. Touch ⊕ or ⊖ until the desired temperature appears in the display. Temperature can be set from 170°F to 550°F.

Preheat approximately 10 minutes or until the preheat signal is heard before placing food inside. The temperature display will increase in 5°F increments starting at 170°F until reaching the set temperature. Some minor smoking is normal when using the oven for the first time.



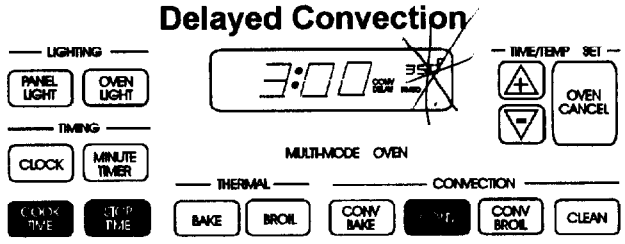
When Finished

Touch OVEN CANCEL.

Delayed Convection

1. Place food in the oven.
2. Touch COOK TIME.
3. Touch ⊕ or ⊖ until the desired cooking time appears in the display. The time can be set up to 11 hours and 50 minutes.
4. Touch CONV. 350° will appear in display.
5. Touch ⊕ or ⊖ until the desired temperature appears in the display. Temperature can be set from 170°F to 550°F.

CONV, DELAY, and TIMED will light in the display. The oven will begin to bake at the preset time and ON will light in the display. When the cooking time has elapsed, an end of cycle signal will sound three times and the oven will automatically turn off. The end of cycle signal will continue to sound every 7 seconds until OVEN CANCEL is touched.



When Finished

Touch OVEN CANCEL.

To Cancel Remaining Cooking Time

Touch OVEN CANCEL.

⚠CAUTION

To reduce the risk of food poisoning due to bacterial growth and production of toxins, never hold meat, milk, fish or eggs for more than 2 hours before cooking.

NOTICE

Food should be removed from the oven when the cooking time has elapsed. Food left in the oven may overcook.

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Bake and Convection Charts

Time and temperature will vary with temperature of ingredients and size and type of utensil being used. For best results always check food at minimum time. Follow this chart only as a guide for time and temperature.

Baking Chart

Food	Oven Temp. Degrees F.	Minutes
Yeast Rolls	375°	25-30
Baking Powder Biscuits	450°	10-12
Muffins	400°	20-25
Nut Bread	350°	55-65
Corn Bread	400°	25-30
Rolled Cookies	375°-400°	8-12
Drop Cookies	375°	8-10
Sliced Cookies	350°	7-9
Brownies	350°	30-35
Pastry Pie Shells	350°	8-10
Graham Cracker Pie Shell	350°	10-12
Berry Pie	425°	35-45
Apple Pie	425°	40-50
8" Layer Cake	350°	35-40
9" Layer Cake	350°	30-35
Cup Cakes	350°	20-25
Loaf Cakes	350°	65-70
Fruit Cake (Loaf)	300°	1-3/4 to 2 Hours
Angel Food Cake	350°	40-50

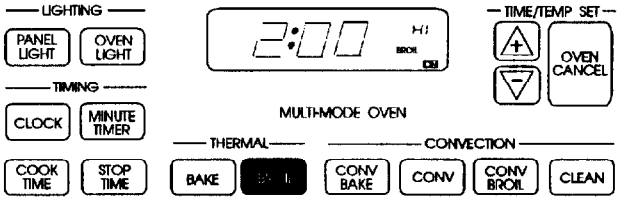
Convection Chart

Food	Oven Temp. Degrees F.	Minutes
Yeast Rolls	325°	25-30
Baking Powder Biscuits	400°	10-12
Muffins	350°	20-25
Nut Bread	350°	45-55
Corn Bread	350°	25-30
Rolled Cookies	325-350°	8-10
Drop Cookies	325°	8-10
Sliced Cookies	325°	7-9
Brownies	300°	25-30
Pastry Pie Shells	325°	8-10
Graham Cracker Pie Shell	325°	10-12
Berry Pie	375°	40-50
Apple Pie	375°	40-50
8" Layer Cake	325°	25-30
9" Layer Cake	325°	25-30
Cup Cakes	325°	15-20
Loaf Cakes	325°	50-60
Fruit Cake (Loaf)	250°	2 Hours
Angel Food Cake	325°	35-40

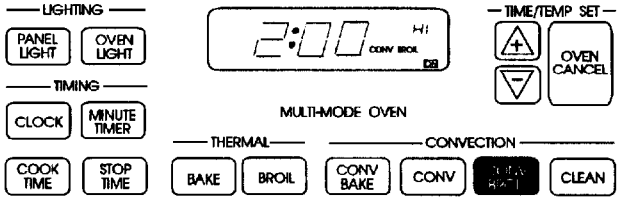
Broil Tips

1. Remove excess fat from meat before broiling. Cut the edges of the meat to prevent curling.
2. Place the food on a cold ungreased broiling pan. If the pan is hot the food will stick.
3. Fish should be broiled with the skin side down. When using BROIL, all food except fish should be turned at least one time. It is not necessary to turn foods when using CONV BROIL.
4. Season the meat after it has browned.
5. Broiling does not require preheating.
6. Begin cooking using the suggested rack levels on the broiling chart (see page 18) to test the broiler results. If the food is not browned enough, cook on a higher position. If the food is too browned, cook on a lower position.

Broil Display



Convection Broil Display



Broil and Convection Broil

1. Center the food on the broiling grid and pan; place in oven. When using convection broil, place food on convection broil rack.
2. Oven door can be closed or open to the first stop position.
3. Touch BROIL or CONV BROIL. HI will appear in the display.
4. Touch ▲ or ▽ until the desired setting is displayed. Broil can be set from 170°F to HI.

The oven will begin to broil in approximately 1 minute. ON, BROIL or CONV BROIL and the selected setting will be displayed.

⚠WARNING

To avoid risk of fire, do not line the broiler grid with foil. Foil may trap grease on top of the grid close to the burner causing a fire.

Never leave the oven unattended while broiling. Overcooking could result in a fire.

When Finished

Touch OVEN CANCEL.

Broil and Convection Broil Charts

Broil Chart

Approximate Broiling Time

Food	Thickness (doneness)	Rack Position	Minutes
Beef Steak	1" thick (med)	2nd from top	12-14
Beef Steak	1" thick (well)	2nd from top	20
Beef Steak	1 1/2" thick (med)	2nd from top	20-25
Beef Steak	1 1/2" thick (well)	2nd from top	30
Hamburgers	(3/4" to 1" thick)	3rd from top	10-15
Fish Fillets and Steaks		3rd from top	12-18
Pork Chops or Steak	1" thick	2nd from top	12-14
Pork Chops or Steak	1 1/2" thick	2nd from top	20-25
Bacon		3rd from top	10-15
Ham Slice (precooked)	1/2" thick	2nd from top	19-20
Ham Slice (precooked)	1" thick	2nd from top	20-30

Convection Broil Chart

Approximate Broiling Time

Food	Thickness (doneness)	Rack Position	Minutes
Beef Steak	1" thick (med)	3rd from top	9-15
Beef Steak	1" thick (well)	3rd from top	16-18
Beef Steak	1 1/2" thick (med)	3rd from top	18-20
Beef Steak	1 1/2" thick (well)	3rd from top	20-25
Hamburgers	(3/4" to 1" thick)	4th from top	9-15
Fish Fillets and Steaks		4th from top	10-16
Pork Chops or Steak	1" thick	3rd from top	12-14
Pork Chops or Steak	1 1/2" thick	3rd from top	15-20
Bacon		4th from top	7-9
Ham Slice (precooked)	1/2" thick	3rd from top	10-15
Ham Slice (precooked)	1" thick	3rd from top	15-18

Convection dehydration is an excellent way to preserve fresh foods. The best way to become familiar with dehydration is using fruits, vegetables, herbs and spices.

Dehydrating

1. Place food on dehydration rack or cookie sheet in middle of oven.
2. Open door to first stop position.
3. Touch CONV BAKE.
4. Touch △ until the 170°F appears in the display.

The oven is equipped with a 12 hour automatic cancel feature. If dehydration time is longer than 12 hours the control will need to be reset.

When Finished

Touch OVEN CANCEL.

Dehydration Tips

Fruits

1. Always start with fresh fruit.
2. Cut fruit in equal pieces approximately 1/8" thick. Thinner pieces will dry quicker.
3. Fruits need to be dipped into an antioxidant, a color keeping preservative, or two parts water and one part lemon juice.
4. Treating the fruit with an antioxidant will help it retain vitamins, color and flavor.

Vegetables

Most vegetables require blanching to inactivate the enzymes.

Herbs and Spices

1. Herbs and spices dry quickly.
2. Check every 30 minutes to avoid over-drying.
3. When drying herbs, the leaf clusters should be separated from the stems.

Dehydration Chart

Approximate Dehydration Time	
Apples	
Drying Time	4 to 6 hours
Results	Leathery Soft
Bananas	
Drying Time	16 to 20 hours
Results	Leathery
Mushrooms	
Drying Time	3 to 4 hours
Results	Leathery, Dry
Carrots	
Drying Time	3 to 7 hours
Results	Dry, Brittle
Parsley	
Drying Time	45 to 90 minutes
Results	Dry, Crumbly
Orange/Lemon Peel	
Drying Time	1 to 2 hours
Results	Hard, Tough

Self-Cleaning

Tips For Self-Cleaning

1. A small amount of smoke is normal when cleaning. Excessive smoke may indicate too much food residue has been left in the oven or a faulty gasket.
2. The oven should be cleaned before it gets too dirty. Wipe up large spills before self-cleaning.
3. Do not use the cleaning cycle if the oven light cover is not properly in place.
4. Oven light will not work during clean cycle.

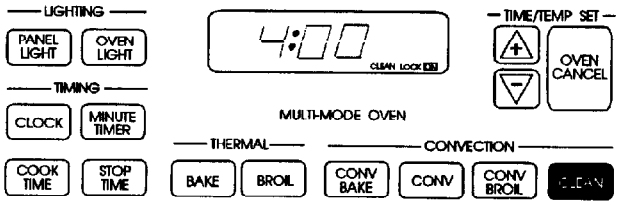
Suggested Self-Cleaning Times	
Light Soil	2 Hours
Heavy Soil	3 - 4 Hours

Setting the Oven to Self-Clean

1. Remove the oven racks and all cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard. These areas can become hot during the self-cleaning cycle.
2. Touch CLEAN.
3. Touch ⚠ or ▽ until the desired cleaning time is displayed. Clean can be set from 2 to 4 hours.

The oven will begin to clean in approximately 1 minute. CLEAN, LOCK and ON will light in the display. As the oven door locks and unlocks LOCK will flash in the display. When the door is locked, LOCK will remain in display. When the cleaning cycle has elapsed, the oven will automatically turn off. An end of cycle signal will not sound.

Self-Cleaning Display



⚠CAUTION

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

To avoid the risk of damage to the automatic locking system, do not try to force the oven door open when LOCK is flashing in the display.

When Finished

When the oven has cooled to a safe temperature, LOCK will disappear from the display and the door can be opened.

Interrupt Self-Clean Cycle

1. Touch OVEN CANCEL.
2. When the oven has cooled to a safe temperature, lock will disappear from the display and the door can be opened.

Setting Delayed Self-Clean

1. Remove the oven racks and all cooking utensils from the oven. Clean excess spills from oven interior. Items should not be stored on the rangetop or backguard. These areas can become hot during the self-cleaning cycle.
2. Touch CLEAN.
3. Touch ⚠ or ▽ until the desired cleaning time is displayed.
4. Touch STOP TIME.
5. Touch ⚠ or ▽ until the desired stopping time is displayed. A starting time will automatically be calculated based on the amount of cleaning time and the stop time.

DELAY, CLEAN, and LOCK will light in the display. As the oven door locks and unlocks LOCK will flash in the display. When the door is locked, LOCK will remain in display. The oven will begin to clean at the preset time and ON will light in the display. When the cycle is complete the oven will automatically turn off.

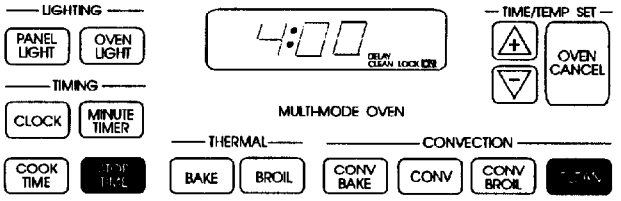
When Finished

When the oven has cooled to a safe temperature, LOCK will disappear from the display and the oven door can be opened.

Canceling Self-Clean Cycle

1. Touch OVEN CANCEL.
2. When the oven has cooled to a safe temperature, LOCK will disappear from the display and the door can be opened.

Delayed Self-Cleaning Display



⚠CAUTION

To avoid the risk of personal injury do not touch the oven vents or areas around the vents during self-cleaning. These areas can become hot enough to cause burns.

To avoid the risk of damage to the automatic locking system, do not try to force the oven door open when LOCK is flashing in the display.

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Cleaning The Rangetop

Chart for Cleaning Rangetop

Problem	Cause	To Prevent	To Remove
Brown Streaks and Specks	Cleaning with a sponge or cloth containing soil-laden detergent water.	Use Smoothtop Cleaner-Conditioner with clean damp paper towel.	Use a light application of Smoothtop Cleaner-Conditioner with a clean damp paper towel.
Blackened burned-on spots	Spatters or spillovers onto a hot cooking area or accidental melting of a plastic film, such as a bread bag.	Wipe all spillovers as soon as it is safe and do not put plastic items on a warm cooking area.	Clean area with Smoothtop Cleaner-Conditioner and a damp paper towel, non-abrasive nylon pad or scouring brush. If burn-on is not removed, cool cooktop and carefully scrape area with a single edged razor blade held at a 30 degree angle.
Fine brown/gray lines or fine scratches or abrasions which have collected soil	Coarse particles (salt, sugar) can get caught on the bottom of cookware and become embedded into top. Using abrasive cleaning materials. Scratches from rough ceramic, glass or ceramic coated cookware.	Wipe the bottom of cookware before cooking. Clean top daily with Smoothtop Cleaner-Conditioner. Do not use ceramic or ceramic coated cookware.	Fine scratches are not removable but can be minimized by daily use of Smoothtop Cleaner-Conditioner.
Smearing or Streaking	Use of too much cleanser or use of a soiled dishcloth.	Use a small amount of cleanser. Rinse area thoroughly before drying. Use only paper towels or nylon scrub pad or brush to clean top.	Dampen paper towel with a mixture of vinegar and water and wipe surface. Wipe area with damp paper towel and dry with a paper towel or lint free cloth.
Metal marking or silver/gray marks	Sliding or scraping metal utensils across top.	Do not slide metal objects across top.	Remove metal marks as soon as it is safe and before the top is used again. Apply Smoothtop Cleaner-Conditioner with a damp paper towel and scub with a nylon scrub pad or brush. Rinse thoroughly and dry.
Pitting or flaking	Boilover of sugar syrup on a hot rangetop. This can cause pitting if not removed immediately.	Watch sugar and syrups carefully to avoid boilovers.	Turn element to LO; using several paper towels wipe the spill immediately. Cool cooktop and carefully scrape off remainder of burn-on with a single edge razor blade held at a 30 degree angle.
Hard Water Spots	Condensation from cooking may cause minerals found in water and acids in foods to drip onto top and cause gray deposits. The spots are often so thin they appear to be in or under the top.	Make sure the bottom of cookware is dry before cooking. Daily use of Smoothtop Cleaner-Conditioner will help keep top free from hard water mineral deposits and food discoloration.	Mix Smoothtop Cleaner-Condioner with water and apply a thick paste to stained area. Scrub vigorously. If stain is not removed, reapply cleaner and repeat process. Also try the cleaning procedure for smearing and streaking.

Part	Materials to Use	General Directions
Bake and Broil Element		Do not clean the bake element or broil element. Any soil will burn off when the element is heated. The bake element is hinged and can be lifted to clean the oven bottom.
Broiler Pan and Grid	Soap and a Nonabrasive Plastic Scouring Pad	Drain fat, cool pan and grid slightly. (Do not let soiled pan and grid stand in oven to cool.) Sprinkle with soap. Fill the pan with warm water. Let pan and grid stand for a few minutes. Wash: scour if necessary. Rinse and dry. Option: The broiler pan and grid may also be cleaned in the dish washer.
Control Knobs	Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return knobs, making sure to match flat area on the knob to the flat area on the shaft.
Inside Oven Door	Soap and Water	Clean the outside of the door and the window area with warm soapy water. Do not clean the oven door gasket. The gasket should not be moved while cleaning. Avoid getting any cleaning materials on the gasket.
Oven Interior Surfaces	Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse throughly.
Oven Racks and Storage Drawer	Soap and Water	For heavy soil, clean by hand and rinse throroughly. Remove the drawer and racks for ease in cleaning. Be sure the drawer is dry before replacing it.
Outside Finish and Backguard	Soap and Water	Wash all glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside the surface of glass while cleaning. Touch OVEN CANCEL after cleaning the control panel. A fuction may be set accidentally while wiping control panel glass.

Removing Storage Drawer

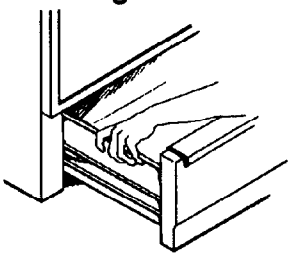
The storage drawer can be removed for cleaning or to make it easier to clean under the range.

1. Pull the drawer out to the first stop. Lift the front of the drawer and pull it out to the second stop.
2. Let the drawer rest on the floor. Place hands toward the back of the drawer and lift it out.

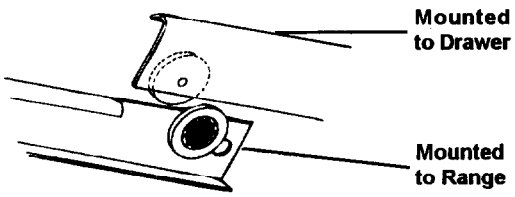
To Replace the Drawer

1. Place the set of rollers on the drawer behind the rollers on the range as shown right.
2. Align the guides on the drawer with the guides on the range and push the drawer back into position.

Storage Drawer



Storage Guides & Rollers



Removing the Oven Door

The oven door can be removed for ease in cleaning large spills.

1. Open the door to the first stop.
2. Grasp the door firmly on each side and lift it upward off the hinges. Do not lift door using door handle. Do not push the hinges closed once the oven door is removed.

Replacing the Oven Door

1. Make sure the hinges are open to the first stop position. If the hinges have been accidentally closed, carefully pull them open to the first stop. Align the door with the hinge arms.
2. Slide the door down and into place. Be sure the door is completely down on the hinges.

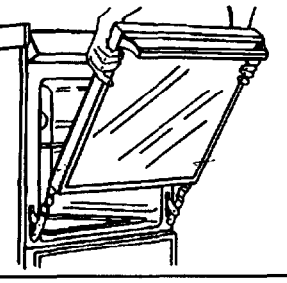
Replacing the Fluorescent Backguard Light Bulb

1. Wear protective gloves. Disconnect the electrical supply.
2. Grasp the ends of top backguard cover firmly and flip it upward and open.
3. Hold the fluorescent bulb using both hands and carefully rotate it upward toward the back of the range. Lift the bulb out.
4. Slide the pins on both ends of the new bulb into the lamp holder slots. Push down slightly and rotate the bulb toward the front of the range until it clicks into the socket. Close the top backguard cover.

Replacing the Oven Light Bulb

1. Wear protective gloves. Disconnect the electrical supply.
2. Remove the oven door.
3. Unscrew the bulb cover counterclockwise.
4. Unscrew the light bulb counterclockwise.
5. Replace the light bulb with a 120-volt, 40 watt appliance bulb. Do not overtighten the bulb. A bulb that has been overtightened will be difficult to remove.
6. Replace the light cover. Do not overtighten the bulb cover. A cover that has been overtightened can become difficult to remove.
7. Replace the oven door.
8. Reconnect the electrical supply.

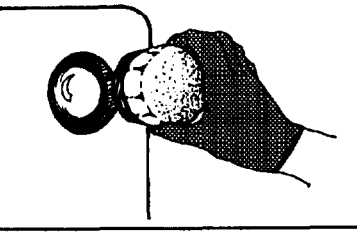
Oven Door



⚠CAUTION

To avoid personal injury or property damage, handle the oven door with care. The door is heavy and can be damaged if it is dropped.
Do not lift door using door handle.
Do not place hands in hinge area when the door is removed. The hinge can snap closed and pinch your hands.
The door contains tempered glass. If the glass is impacted, scratched, chipped or twisted it may break suddenly. If the door glass appears damaged it should be replaced immediately.

Oven Light



⚠WARNING

To avoid the risk of burns or electrical shock, disconnect the electrical supply to the oven.
Before attempting to replace the bulb make sure it is cool.
Wear protective gloves.
Do not operate the oven without the bulb cover in place.

Troubleshooting Guide

Problem	Things to Check
Oven Light Not Working	Check bulb for looseness. Check to see if bulb is burned out. If bulb is burned out; replace it with a 40-watt appliance bulb.
Oven Not Heating	Make sure oven is connected to electrical power. Make sure the electronic control has been set properly. Make sure a delayed cycle has not been set.
Self-Clean Cycle Not Working	Clock must be set to correct time of day. Oven door must be closed and locked. Make sure a delayed cycle has not been set.
Oven Door Will Not Open	Wait for oven to cool. Door lock will automatically release.
Oven Element Cycles On and Off	This is normal when using any oven cooking function.
Oven Temperature Not Accurate	Do not measure temperature with a regular thermometer. Check for blocked air vents. Aluminum foil will alter oven temperature. Confirm correct utensil is being used.

Adjusting the Oven Thermostat Temperature

The oven temperature has been factory calibrated and tested. In the unlikely event that the oven consistently overcooks or undercooks food, make the following adjustment:

1. Touch BAKE.
2. Touch the ⚠+⚠ until an oven temperature greater than 500°F shows in the display.
3. Immediately touch and hold BAKE until "00" appears in the display, approximately 5 seconds.
4. To decrease the oven temperature (for a cooler oven), ▽-▽ until the negative numbers appear. The oven can be adjusted from -05 to -35 degrees lower. To avoid overadjusting the oven move the temperature -5 degrees each time.
5. To increase the oven temperature (for a warmer oven), touch ⚠+⚠ until the positive numbers appear. The oven can be adjusted from 05 to 35 degrees higher. To avoid overadjusting the oven, move the temperature 5 degrees each time.
6. Touch OVEN CANCEL. The temperature adjustment will be retained even through a power failure.

Service Tones

The electronic range control is equiped with a self diagnostic system. The self diagnostic system will alert you if there is a error or problem in the control. If the electronic range control sounds a series of short, rapid beeps for over 16 seconds and the display shows a F-code, record the F-code shown, disconnect the electrical supply to the range and contact an authorized servicer.

Some F-codes can be cleared by touching CANCEL or disconnecting power to the range. However, if the code continues to reoccur call an authorized servicer.

NOTICE

Pressing the cancel button or disconnecting electrical power may cancel the F-code and allow a cooking function to be reset. However, if the failure code continues to occur. Contact and authorized servicer to check the oven.

Answers to Commonly Asked Questions

Should the oven maintain a constant temperature on an oven thermometer?

To maintain a temperature for baking, the oven will cycle on and off. The temperature may vary 25^0 higher or lower than the temperature set on the control.

Is there a problem if the oven smokes the first few times it is turned on?

Some minor smoking is normal when using the oven for the first time. It is caused by a protective coating applied to the inside of the oven cavity burning off.

Should there be an odor or smoke while self-cleaning the oven?

There will be some smoke and odor during the first few cleaning cycles. If there is excessive smoke or odors, too much soil may have been left in the bottom of the oven. Turn the cleaning cycle off, wait for the oven to cool and wipe away the excess soil. Reset the cleaning cycle.

Can the timer be used during automatic cooking?

The timer can be used at any time. The timer functions independently from the oven cooking functions. The timer should always be canceled using the MINUTE TIMER to avoid canceling the cooking fuction.

When Service Is Required

Your dealer can provide the name of your nearest Authorized Service Center. Help them give you prompt service by giving them:

1. An accurate description of the trouble.
2. Complete model, serial, and manufacturing numbers are located on the name plate. The nameplate is on the lower oven frame.
3. Proof of purchase (sales receipt on request).

Keep an accurate record of any service calls: what was done, who serviced the appliance, and the date of service.

We have a vast network of Authorized Service Centers. If you have a service problem that is not resolved please write:

Consumer Affairs Department
Amana Refrigeration, Inc.
2800 220th Trail
P.O. Box 8901
Amana, IA 52204-0001

To locate an authorized servicer call:

1-800-NATLSVC
1-800-628-5782

For answers to questions concerning product usage, installation, or warranty, call for consumer information:

1-800-843-0304

If outside the U.S.A.
1-319-622-5511

Factory Service Centers

Listed are factory service centers which service most metropolitan and surrounding areas. Amana also has a network of independent authorized servicers. Locate a factory service center or independent servicer by calling 1-800-NATLSVC (628-5782) inside U.S.A. and 319-622-5511 outside U.S.A. When contacting Amana, Provide product information. Locate product information on the name plate. See page 2 for name plate location. Amana also recommends contacting an authorized servicer if service is required after warranty expires.

Amana Factory Service Center Arizona
Also dispatches service in areas of Nevada

Amana Factory Service Center Northern California

Amana Factory Service Center Southern California

Amana Factory Service Center Colorado
Also dispatches service in the areas of Utah

Amana Factory Service Center Florida

Amana Factory Service Center Georgia
Also dispatches service in the areas of Alabama, North Carolina, South Carolina and Tennessee

Amana Factory Service Center Iowa
Also dispatches service in the areas of Kansas, Minnesota, Missouri and Wisconsin

Amana Factory Service Center Illinois
Also dispatches service in areas of Indiana and Kentucky

Amana Factory Service Center Massachusetts
Also dispatches service in areas of New Hampshire and Rhode Island

Amana Factory Service Center Maryland
Also dispatches service in areas of Pennsylvania, Virginia and Washington D.C.

Amana Factory Service Center New York
Also dispatches service in areas of Connecticut and New Jersey

Amana Factory Service Center Ohio
Also dispatches service in areas of Michigan and Pennsylvania

Amana Factory Service Center Texas

Amana Factory Service Center Washington
Also dispatches service in areas of Oregon

10:54:50 09/14/95

10:54:50 06/14/96

Notes

10:54:52 08/14/98

10:54:52 08/14/98

Asure™

We are pleased to offer a long-term service protection on your new cooking appliance. The Asure™ Extended Service Plan is specially designed to supplement your strong warranty. Asure provides budget protecting coverage on the appliance for up to five full years, covering parts, labor and travel charges. Your participating Amana dealer has details or contact us using the address or numbers listed below.

Call: 1-800-843-0304
or outside the U.S.A. 1-319-622-5511

Write: Asure Department
Amana Refrigeration, Inc.
2800 220th Trail
P.O. Box 8901
Amana, IA 52204-0001

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